

In the Claims

A complete listing of the claims follows immediately hereinafter:

1. (currently amended) In producing a reheatable food product including ~~an outermost farinaceous layer defining one or more outermost surfaces~~, a method comprising the steps of:

assembling said food product to include an outermost farinaceous layer defining one or more outermost surfaces and which outermost farinaceous layer surrounds a filling;

grilling the food product such that the filling is heated to achieve an elevated temperature of the filling;

coating at least a portion of the outermost surfaces with a high solid fat index lipid mixture to form a high solid fat index layer on said portion of the outermost surfaces;

cooling the food product at least sufficient to solidify said high solid fat index layer;

freezing the food product into a frozen state after said cooking, coating and cooling;

and

reheating the reheatable product in a toasting environment to cause the high solid fat index layer to transfer heat into the interior of the food product ~~by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product sufficient to cause~~ said filling to rise to said elevated temperature.

2. (previously amended) The method of Claim 1 wherein said outermost farinaceous layer includes at least one of wheat, corn, rye, barley, rice, soy bean and potato flour for receiving said coating.
3. (previously canceled)
4. (original) The method of Claim 1 wherein said high solid fat index lipid is applied to form said outer high solid fat index layer having a thickness in the range of approximately 0.0041 inch to

SK-3

2

USSN 09/0912,219

0.039 inch.

5. (original) The method of Claim 1 wherein said high solid fat index lipid is formulated to include a solid fat index characterized as

SFI @ 50°F 60 – 90%,
SFI @ 70°F 60 – 90%,
SFI @ 80°F 30 – 80%,
SFI @ 92°F 5 – 80%,
SFI @ 100°F 5 – 70%,
SFI @ 110°F 0 – 40%,
SFI @ 120°F 0 – 20%,
SFI @ 140°F 0 – 5%.

6. (original) The method of Claim 4 wherein said high solid fat index layer is approximately 1/32 inch thick.

7. (original) The method of Claim 1 including the step of dimensioning said food product for reheating in an upright consumer toaster.

8. (original) The method of Claim 1 wherein said coating is applied at a rate of approximately 0.2 to 0.3 grams per square inch.

9. (original) The method of Claim 1 wherein said high solid fat index lipid includes a melting point and said method, prior to said coating step, further comprising the steps of:
grilling said food product; and
cooling the food product after grilling such that said outermost surfaces are at a temperature below said melting point.

10. (original) The method of Claim 1 including the step of performing said coating step by enrobing.

11. (original) The method of Claim 1 including the step of performing said coating step by spraying.

12. (original) The method of Claim 1 wherein said food product includes a product thickness and said coating step is performed to apply said outer high solid fat index layer at a coating thickness that is based, at least in part, on said product thickness.

13. (original) The method of Claim 12 further comprising the step of increasing said coating thickness with relative increases in said product thickness.

14. (original) The method of Claim 1 further comprising the steps of:

forming said outermost farinaceous layer using a pair of opposing farinaceous slices defining a pair of major outermost surfaces, one of which is associated with each opposing farinaceous slice, and each major outermost surface receiving said coating and such that each one of the opposing farinaceous slices defines an innermost surface opposite each major outermost surface;

prior to said coating step, arranging a filling between the innermost surfaces of the opposing pair of farinaceous slices; and

sealing a peripheral edge portion of the innermost surfaces of the opposing farinaceous slices to one another in a way that is intended to prevent the filling from escaping from between the opposing farinaceous slices.

15. (original) The method of Claim 14 wherein said sealing step includes the steps of (i) applying a sealing bead of farinaceous paste to the innermost surface of a first one of the opposing farinaceous slices surrounding said filling, (ii) positioning the innermost surface of the second one of the farinaceous slices against the innermost surface of the first farinaceous slice along with the farinaceous paste disposed thereon to spread the farinaceous paste across said peripheral edge portion, and (iii) cooking the food product in a predetermined way which bonds the first and second slices to one another with the sealing paste.

16. (original) The method of Claim 15 further comprising the step of formulating said farinaceous paste using a mixture of approximately 46% flour and 54% water by weight upon application to the opposing farinaceous slices.

17. (original) The method of Claim 15 wherein the sealing bead includes a weight of approximately 8 grams upon application.

18. (original) The method of Claim 1 further comprising the steps of:

prior to said coating step, dispersing additional solids in the high solid fat index lipid mixture.

19. (original) The method of Claim 18 wherein said additional solids include particles formed

from a farinaceous mixture that is used to form said outermost farinaceous layer.

20. (previously amended) The method of Claim 19 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance of said outermost surfaces, and prior to dispersing the particles in the high solid fat index lipid mixture, treating said particles in a way that is intended to maintain said desired appearance of the coated portions of the outermost surfaces when the food product is reheated in a toasting environment.

21. (canceled)

22. (original) The method of Claim 1 wherein the food product includes a product outline and further comprising the step of:

forming a peripheral edge portion of said outermost farinaceous layer in way that is intended to limit burning of the peripheral edge portions of the food product while reheating in a toasting environment.

23. (previously amended) The method of Claim 1 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance, and formulating said coating in a way that is intended to maintain said desired appearance when the food product is reheated in a toasting environment.

24. (original) The method of Claim 1 wherein said high solid fat index lipid mixture includes a hard butter, maltodextrin and added solids.

25. (original) The method of Claim 24 wherein the added solids include particles formed from a farinaceous mixture from which said outermost farinaceous layer is also formed.

26. (previously amended) The method of Claim 25 further including the steps, prior to said coating step, of grilling said food product to provide a desired appearance, and preparing said particles in a way that is intended to maintain said desired appearance when the food product is reheated.

27. (original) A reheatable food product produced by the method of Claim 1.

28. (canceled)

29. (currently amended) A grilled frozen reheatable food product which is reheatable from a

SK-3

5

USSN 09/0912,219

frozen state, comprising:

one or more outermost major farinaceous layers surrounding a filling, each of which outermost layers defines an outermost major surface coated, after grilling, with a coating mixture including a high solid fat index lipid to provide a high solid fat index layer on each outermost major surface such that the high solid fat index layer operates to transfer heat into the interior of the food product from the frozen state, during reheating, sufficient to cause said filling to rise to an elevated temperature by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product.

30. (previously amended) The reheatable food product of Claim 29 wherein said outermost farinaceous layer includes at least one of wheat, corn, rye, barley, rice, soy bean and potato flour.

31. (original) The reheatable food product of Claim 29 wherein said high solid fat index lipid is formulated to include a solid fat index characterized as

SFI @ 50°F	60 – 90%,
SFI @ 70°F	60 – 90%,
SFI @ 80°F	30 – 80%,
SFI @ 92°F	5 – 80%,
SFI @ 100°F	5 – 70%,
SFI @ 110°F	0 – 40%,
SFI @ 120°F	0 – 20%,
SFI @ 140°F	0 – 5%.

32. (original) The reheatable food product of Claim 29 wherein said high solid fat index layer includes a thickness in the range of approximately 0.0041 inch to 0.039 inch.

33. (original) The reheatable food product of Claim 29 wherein said high solid fat index layer includes a thickness of approximately 1/32 inch.

34. (original) The reheatable food product of Claim 29 including dimensions suitable for reheating in an upright consumer toaster.

35. (original) The reheatable food product of Claim 29 wherein said outermost major surfaces include a width of approximately 3 3/4 inches and a height of approximately 3 1/2 inches.

SK-3

6

USSN 09/0912,219

36. (original) The reheatable food product of Claim 35 wherein said outermost farinaceous major layers include a thickness approximately 5/16 inches.
37. (original) The reheatable food product of Claim 29 including a filling arranged between a pair of said outermost farinaceous major layers in a sandwich form.
38. (original) The reheatable food product of Claim 37 including a sealant substantially surrounding said filling to bond said pair of outermost farinaceous layers to one another in a way that is intended to seal the filling between the outermost farinaceous major layers.
39. (original) The reheatable food product of Claim 38 wherein said sealant is formed from a farinaceous paste.
40. (original) The reheatable food product of Claim 39 wherein said farinaceous paste includes a mixture of approximately 46% flour and 54% water by weight upon application between the pair of outermost farinaceous layers.
41. (original) The reheatable food product of Claim 29 wherein each high solid fat index layer includes added solids.
42. (original) The reheatable food product of Claim 41 wherein said added solids include particles formed from a farinaceous mixture that is used to form said outermost farinaceous major layers.
43. (previously amended) The reheatable food product of Claim 42 which is grilled prior to application of the coating mixture to have a desired appearance of said outermost major surfaces and said particles include a particle appearance that is intended to maintain the desired appearance of each of the outermost major surfaces with the application of the high solid fat index layer.
44. (original) The reheatable food product of Claim 29 including a product outline, a portion of which is formed by a peripheral edge portion made up by said outermost farinaceous layers having a configuration that is intended to reduce burning of the peripheral edge portions of the food product while reheating in a toasting environment.
45. (original) The reheatable food product of Claim 29 wherein said coating mixture includes a hard butter, maltodextrin and particles formed from a farinaceous mixture from which said

outermost farinaceous major layers are also formed.

46. (previously canceled)

47. (previously added) The reheatable food product of Claim 29 wherein said coating is applied to said portion of the outermost surfaces at a rate of approximately 0.2 to 0.3 grams per square inch.

48. (currently amended) ~~In producing a reheatable food product including an outermost farinaceous layer defining one or more outermost surfaces, a~~ The method of claim 1 wherein comprising the steps of:

~~coating at least a portion of the outermost surfaces with a high solid fat index lipid mixture to form a high solid fat index layer on said portion of the outermost surfaces, said high solid fat index lipid mixture being~~ is formulated with at least 60 percent of a hard butter by weight.

49. (previously added) The method of claim 48 wherein said hard butter is provided in a range from approximately 60 percent to 80 percent by weight.

50. (currently amended) ~~In producing a reheatable food product including an outermost farinaceous layer defining one or more outermost surfaces, a~~ The method of claim 1 wherein said comprising the steps of:

~~coating at least a portion of the outermost surfaces with a high solid fat index lipid to form a high solid fat index layer consisting~~ consists essentially of said high solid fat index lipid on said portion of the outermost surfaces.

51. (previously added) A ~~The reheatable food product of claim 29 wherein said, comprising:~~

~~an outermost farinaceous layer defining one or more outermost surfaces, at least a portion of at least one of said outermost surfaces coated with a coating mixture consisting~~ consists essentially of a high solid fat index lipid to provide a high solid fat index layer thereon.

52. (currently amended) A ~~The reheatable food product of claim 29 wherein, comprising:~~

~~an outermost farinaceous layer defining one or more outermost surfaces, at least a portion of at least one of said outermost surfaces coated with a high solid fat index lipid mixture to form a~~

~~high solid fat index layer thereon~~, said high solid fat index lipid mixture ~~being~~ is formulated with at least 60 percent of a hard butter by weight.

53. (previously added) The product of claim 52 wherein said hard butter is present in a range from approximately 60 percent to 80 percent by weight.

54. (new) The method of claim 1 wherein said filling includes at least a meltable portion and raising the filling to said elevated temperature causes the meltable portion to melt.

55. (new) The method of claim 54 including providing said meltable portion as cheese.

56. (new) The reheatable food product of claim 1 wherein said filling includes a portion that is meltable having a melting temperature that is less than said elevated temperature.

57. (new) The reheatable food product of claim 56 wherein said filling includes at least a meltable portion having a melting temperature that is less than said elevated temperature.

58. (new) The reheatable food product of claim 57 wherein said meltable portion is cheese.

59. (Reinstated formerly claim 3) The method of Claim 1 including the step of reheating the reheatable product in a toasting environment to cause the high solid fat index layer to transfer heat into the interior of the food product by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product.

60. (Reinstated formerly claim 46) The reheatable food product of Claim 29 wherein the high solid fat index layer operates to transfer heat into the interior of the food product, during reheating, by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product.

INTERVIEW SUMMARY

An Applicant-initiated interview was held on June 29, 2004, attended by the Examiner, Applicant, Al Kershman, and Applicant's counsel, Steve Shear. The invention was demonstrated to the Examiner. The substance of the interview resulted in an agreement to include the limitations of reheating from a frozen state to a temperature that is greater than room temperature, with accompanying support from the specification. The rejection will then be reconsidered by the Examiner.

SK-3

10

USSN 09/0912,219